

# Breville

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## **Breville Customer Service Centre Australian Customers**

Breville Customer Service Centre  
PO Box 22  
Botany NSW 2019  
AUSTRALIA

Customer Service: 1300 139 798

Fax (02) 9384 9601

Email Customer Service: askus@breville.com.au

## **New Zealand Customers**

Breville Customer Service Centre  
Private Bag 94411  
Greenmount  
Auckland, New Zealand

Customer Service: 0800 273 845

Fax 0800 288 513

Email Customer Service: askus@breville.com.au



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Model: BES230 Issue 1/08

# Breville

## **Café Modena** Espresso/Cappuccino Machine

Instructions  
BES230



Inspiration. Every day.™

	Page
Breville recommends safety first	4
Know your Breville Café Modena Espresso/Cappuccino Machine	6
Operating your Breville Café Modena Espresso/Cappuccino Machine	7
Coffee making tips	11
Care and cleaning	12
Trouble shooting chart	14
Coffees to try	15

# Congratulations

on the purchase of your new Breville Café Modena Espresso/Cappuccino Machine

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

### IMPORTANT SAFEGUARDS FOR YOUR BREVILLE CAFÉ MODENA ESPRESSO/CAPPUCCINO MACHINE

- Carefully read all instructions before operating and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Breville Café Modena Espresso/Cappuccino Machine for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover that is fitted to the power plug of the Breville Café Modena Espresso/Cappuccino Machine.
- Do not place the Breville Café Modena Espresso/Cappuccino Machine near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not place the Breville Café Modena Espresso/Cappuccino Machine on or near a hot gas or electric burner, or where it could touch a heated oven.
- Always ensure the Breville Café Modena Espresso/Cappuccino Machine is properly assembled before connecting to power outlet and operating. Follow the instructions provided in this booklet.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not use the Breville Café Modena Espresso/Cappuccino Machine on a sink drain board.
- Do not use attachments other than those provided with the Breville Café Modena Espresso/Cappuccino Machine.
- Do not place anything, other than cups for warming, on top of the Breville Café Modena Espresso/Cappuccino Machine.
- Always ensure the selector control has been turned to the 'STANDBY' position, the Power 'ON/OFF' switch has been pressed to the 'OFF' position and the Breville Café Modena Espresso/Cappuccino Machine is switched off at the power outlet and unplugged when not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Do not attempt to operate the Breville Café Modena Espresso/Cappuccino Machine by any method other than those described in this booklet.
- Use only cold tap water in the water tank. Do not use any other liquid.
- Never use the Breville Café Modena Espresso/Cappuccino Machine without water in the water tank.
- Ensure the filter holder is firmly inserted and secured into the brewing head before using the machine.
- Never remove the filter holder during the brewing operation as the machine is under pressure.
- Do not touch hot surfaces. Allow the Breville Café Modena Espresso/Cappuccino Machine to cool down before moving or cleaning any parts.
- Do not move the Breville Café Modena Espresso/Cappuccino Machine whilst in operation.
- Do not leave the Breville Café Modena Espresso/Cappuccino Machine unattended when in use.
- Keep the appliance and accessories clean. Follow the cleaning instructions provided in this book (page 12).

### IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord before use.
- To protect against electric shock, do not immerse power cord, power plug or appliance in water or any other liquid.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville service centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



**DO NOT IMMERSE ANY PART OF YOUR BREVILLE CAFÉ MODENA ESPRESSO/CAPPUCCINO MACHINE IN WATER OR ANY OTHER LIQUID.**

# Know your Breville Café Modena Espresso/Cappuccino Machine

Power 'ON/OFF' switch

'POWER' light (red)  
illuminates when the machine is turned on

15 bar Italian designed & made pump system

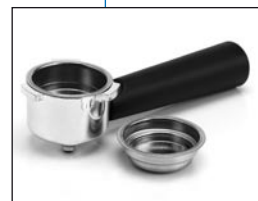
Thermoblock heating system

Selector control  
for Espresso and Steam

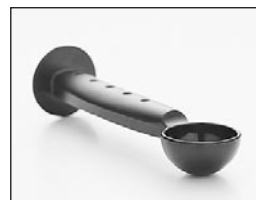
Brew head

Filter holder

2 stainless steel filters  
(1 cup filter and 2 cup filter)



Removable drip tray and grid



Combined measuring spoon and coffee press



Water level indicator

Cup warming plate

Removable 1.2 litre water tank



'HEATING' light (orange)  
illuminates to indicate that the machine is heating and will turn off when the correct temperature has been reached. This light will cycle on and off during operation to indicate the machine is monitoring the correct temperature

External water window

Swivel steam wand with froth enhancer

Steam baffle



# Operating your Breville Café Modena Espresso/Cappuccino Machine

## Before first use

- Remove and safely discard any packaging material or promotional labels before using your Breville Café Modena Espresso/Cappuccino Machine for the first time.
- It is recommended to wash the frothing jug, measuring spoon, filter holder and the stainless steel filters in mild detergent and water. Rinse and dry thoroughly.
- Wipe the outer housing with a soft, damp cloth and dry thoroughly. Do not immerse the outer housing, power cord or power plug in water or any other liquid.

Do not clean any of the parts or accessories in the dishwasher.

Note

## Filling the water tank

- Ensure that the Power 'ON/OFF' switch is in the 'OFF' position and the Selector Control is in the 'STANDBY' position.
- Switch the machine off at the power outlet and unplug the power cord.
- Open the water tank lid and remove the water tank. Fill the water tank with cold water to the maximum mark and replace back into the machine, pressing down firmly so that the water valve opens. Close the water tank lid.



The water tank should be filled with fresh cold water before use.

Check water level before use and replace the water daily.

Do not use mineral or distilled water.

Note

## Pre-heating the machine

For optimal crema, it is recommended to carry out a complete brewing operation with water but without any ground coffee in the filter holder before making your first coffee to ensure that the machine has been pre-heated.

- Ensure the Selector Control is in the 'STANDBY' position.
- Insert the power plug into a 230/240V outlet and switch on. Press the Power 'ON/OFF' switch to 'ON'.
- When the orange 'HEATING' light goes off, turn the Selector Control to the 'ESPRESSO' position and allow a small amount of water to run through the brew head for a few seconds without the filter holder in place.

Crema is the finely-aerated, golden, aromatic layer, extracted from the ground coffee during brewing, that settles on top of the brewed coffee.

Note

## Pre-warming cups

For optimal coffee temperature, pre-warm cups by placing them on the cup warming plate.

# Operating your Breville Café Modena Espresso/Cappuccino Machine continued

## Preparing the coffee

- Place the 1 or 2 cup filter into the filter holder and fill with ground coffee (use the smaller filter for 1 cup and the larger filter for 2 cups).
- Use 1 level measure of ground coffee for the 1 cup filter and 2 level measures for the 2 cup filter. It is important to use the correct amount of ground coffee as the filter perforations have been constructed for optimal pressure build up in the machine.



- Distribute the ground coffee evenly in the filter and tamp (press) lightly with the bottom of the measuring spoon (if there is too much ground coffee or too firmly tamped, the flow of water can be blocked).



- Clean any excess ground coffee from the rim of the filter holder to ensure a proper fit under the brew head.
- Place the filter retainer clip in the release position, by pulling the clip back towards your hand.



- Place the filter holder underneath the brew head so that the handle is positioned to the left of centre. Lift the filter holder until it contacts the brew head and rotate to the right.



# Operating your Breville Café Modena Espresso/Cappuccino Machine continued

## Brewing the coffee

- Ensure the Selector Control is in the 'STANDBY' position.
- Insert the power plug into a 230/240V power outlet and switch on.
- Press the Power 'ON/OFF' switch to 'ON'. The red 'POWER' light and the orange 'HEATING' light will illuminate. The orange 'HEATING' light goes off when the machine is heated.
- Ensure the drip tray is in place.
- Position one or two pre-heated cups beneath the filter holder.
- Turn the Selector Control to the ☕ 'ESPRESSO' position.
- After a few seconds, aromatic coffee will begin to run through the filter holder.
- When sufficient coffee has flowed into the cups, turn the Selector Control to the 'STANDBY' position. This will stop the flow of coffee.
- If the 'STEAM' function is not required, press the Power 'ON/OFF' switch to 'OFF', switch off at the power outlet, unplug the power cord and allow the machine to cool.
- Remove the filter holder from the brew head and using the filter retainer clip to secure the filter in the filter holder, turn the filter holder upside down to empty the used coffee into a bin. Used coffee grounds should be thrown away with domestic waste and not down the sink which may block drains. Rinse the filter and filter holder with water and allow to dry.

The Breville Café Modena Espresso/Cappuccino Machine remains ready for brewing and maintains a constant heating temperature whilst the Power 'ON/OFF' switch remains in the 'ON' position. If the temperature decreases, the orange 'HEATING' light will illuminate and the heater will automatically heat to maintain the correct brewing temperature.

Note


## How to froth milk for a cappuccino or latte

The Breville Café Modena Espresso/Cappuccino Machine comes complete with a steam wand for easier steaming and frothing of milk. The first step in making a cappuccino/latte is to make a short espresso (see 'Brewing the coffee'). Then:

- Fill the stainless steel frothing jug 1/3 full with cold milk.
- When the orange 'HEATING' light goes off, insert the steam wand, with the froth enhancer attached, into jug of milk so that the head of the froth enhancer is just immersed into the milk.



THE METAL PARTS OF THE FILTER HOLDER MAY STILL BE VERY HOT. COOL THESE PARTS UNDER COLD WATER. ENSURE THE FILTER RETAINER CLIP IS USED TO SECURE FILTER WHEN DISCARDING THE COFFEE GROUNDS.

- Turn the selector control to the  'STEAM' position.
- Gently move the frothing jug in a circular motion around the froth enhancer to steam the milk.
- When the milk begins to increase in volume, immerse the froth enhancer deeper into the milk to further froth the milk, if required.
- To avoid over-heating or burning the milk, place your hand on the bottom of the stainless frothing jug. When the jug becomes almost too hot to touch, turn the selector control to the 'STANDBY' position to stop the steaming function before removing the jug.

When steaming milk a pumping sound will be heard. This is the pump operating and is normal.

As the Selector Control is turned to the 'STANDBY' position, steam will be released from the machine. This is normal operation.

#### Note

- Carefully pour the steamed milk into each cup of freshly brewed espresso coffee and spoon the frothed milk on top in the following ratios:  
Cappuccino –  $\frac{1}{3}$  espresso,  $\frac{1}{3}$  steamed milk,  $\frac{1}{3}$  frothed milk  
Latte –  $\frac{1}{3}$  espresso topped with steamed milk and about 10cm of frothed milk (traditionally served in a glass)



**WHEN FROTHING, MILK SHOULD NOT BE ALLOWED TO RUN OVER THE TOP OF THE FROTH ENHANCER, OTHERWISE IT WILL NOT FUNCTION PROPERLY.**

**TO AVOID SPLATTERING OF HOT MILK, DO NOT MOVE THE STEAM WAND OR FROTH ENHANCER ABOVE THE SURFACE OF THE MILK WHILE STEAMING OR FROTHING.**

**WHEN STEAMING OR FROTHING MILK, ENSURE THE SELECTOR CONTROL IS IN THE 'STANDBY' POSITION BEFORE REMOVING THE FROTHING JUG.**

## Coffee making tips

### Tips on making the perfect espresso

Don't just rely on your coffee machine to do all the work. Making a good cup of coffee is an art.

### Water flow

If you're making an espresso, make sure the water flows through the coffee filter at the correct rate. If it's too slow, the coffee will be over-extracted – too dark and bitter, with a mottled and uneven crema on top. If it flows too quickly, the coffee will be under-extracted – the proper flavour will not have had time to develop. Adjust the water flow by tamping (pressing down) the ground coffee firmly or by changing the grind of the coffee.

### The coffee


- Pre-ground coffee will only retain its flavour for 1 week, provided it is stored in an air tight container, in a cool, dark area.
- Whole coffee beans are recommended and should be ground just before use.
- Coffee beans stored in an airtight container will keep up to 1 month before they begin to lose their flavour.
- Do not store coffee or beans in a refrigerator or freezer.

Always ensure that the froth enhancer has been firmly inserted onto the steam wand.

For best results use fresh cold milk (lite milk will froth easier).

Always clean the steam wand and froth enhancer after each use (refer to Care and cleaning on Page 12).

Use the steam wand without the froth enhancer if steamed milk without the froth is required.

If brewing more coffee immediately after using the 'STEAM' function, turn the Selector Control to the  'ESPRESSO' position and allow a small amount of water to run through the brew head for a few seconds without the filter holder in place. This will prepare the machine for optimal brewing temperature.

#### Note

## Care and cleaning

Before cleaning, ensure the Selector Control is in the 'STANDBY' position and press the Power 'ON/OFF' switch to 'OFF'. Switch off at the power outlet, then unplug the power cord and allow the coffee machine to cool completely before cleaning.

### Cleaning the steam wand & froth enhancer

- The steam wand and froth enhancer should always be cleaned after steaming or frothing milk.
- Remove the froth enhancer and rinse under warm tap water.



- Wipe the steam wand with a damp cloth.
- Place a clean jug or cup under the steam wand then turn the Selector Control briefly to the 'STEAM' position to clear any remaining milk from the steam wand.
- If the fine opening of the steam wand becomes blocked, allow the machine to cool and use a needle or fine sharp implement to unblock the opening.



### Cleaning the filters, filter holder and brew head

- Immediately after use, remove the filter holder and discard the used ground coffee. Rinse the stainless steel filters and filter holder under hot running water. Should the fine holes in the filters become blocked, then a clean, plastic dishwashing brush should be used (do not use a brush with metal bristles).
- The brew head area should be wiped with a damp cloth to remove any remaining used ground coffee.
- It is advisable to periodically run water through the coffee machine with an empty filter and filter holder in place to remove any used ground coffee.

### Cleaning the housing/cup warming tray

- The outer housing can be wiped with a soft, damp cloth (do not use abrasive agents or cloths which can scratch the surfaces), then polished and dried with a soft, dry cloth.

## Care and cleaning continued

### Cleaning the drip tray

- The drip tray should be removed, emptied and cleaned at regular intervals, particularly when the water level indicator shows that the drip tray is full.
- Remove the grid, steam baffle and water level indicator from the drip tray, wash all 4 parts with water and non-abrasive washing liquid before rinsing and drying.

Do not place any parts of the Espresso/Cappuccino machine in the dishwasher.

Note

### Decalcifying

After regular use, hard water can cause limestone build up in, and on, many of the inner functioning components, reducing the brewing flow, power of the machine, and affecting the quality of coffee. We advise decalcifying the machine on a regular basis (every 2-3 months) using a mixture of white vinegar and water. Use the following as a guide:

#### Diluted solution (for softer water)

- 1 part white vinegar
- 2 parts cold tap water

#### Concentrated solution (for harder water)

- 1 part white vinegar
- 1 part cold tap water

### Decalcifying the machine

- Ensure the Selector Control is in the 'STANDBY' position and the Power 'ON/OFF' switch is pressed to 'OFF'. Switch off at the power outlet and unplug the power cord.
- Remove the filter holder and pour the prepared decalcifying solution into the water tank.
- Insert the power cord at the outlet and switch on.
- Press the Power 'ON/OFF' switch to the 'ON'.
- Place a suitably large container under both the brew head and the steam wand.
- When the brewing temperature is reached the orange 'HEATING' light will go off.
- Turn the Selector Control to the 'ESPRESSO' position and allow half the decalcifying solution to run through the brew head.
- Turn the Selector Control to the 'STEAM' position and allow the remaining solution run through the steam wand. Then turn the Selector Control to the 'STANDBY' position.
- After decalcifying, re-fill the water tank with fresh cold water and rinse the machine by following the instructions for decalcifying and running half the water through the brew head and half through the steam wand.
- The machine is now ready for use.

The stainless steel filters should not come in contact with any decalcifying agents.

Do not use commercial powder or liquid decalcifying agents.

Note



**DO NOT IMMERSE ANY PART OF YOUR BREVILLE CAFÉ MODENA ESPRESSO/CAPPUCCINO MACHINE IN WATER OR ANY OTHER LIQUID.**



**THE WATER TANK SHOULD NEVER BE REMOVED OR COMPLETELY EMPTIED DURING DECALCIFYING.**

## Trouble shooting chart

PROBLEM	POSSIBLE CAUSES
<b>Coffee does not run through</b>	<ul style="list-style-type: none"> <li>• Machine is not turned on or plugged in</li> <li>• Water tank is empty</li> <li>• Selector Control not in ☕ 'ESPRESSO' position</li> <li>• Coffee grind is too fine</li> <li>• Too much coffee in the filter and/or too firmly tamped (pressed)</li> <li>• The filter is blocked (see Care and cleaning)</li> </ul>
<b>Coffee runs out too quickly</b>	<ul style="list-style-type: none"> <li>• Coffee grind is too coarse</li> <li>• Not enough coffee in the filter and/or too firmly tamped (pressed)</li> </ul>
<b>Coffee runs too slowly</b>	<ul style="list-style-type: none"> <li>• The water tank is empty or low</li> <li>• Coffee grind is too fine</li> <li>• Machine is blocked by scale build up (see Care and cleaning)</li> </ul>
<b>Brewed coffee runs out around the edge of the filter holder</b>	<ul style="list-style-type: none"> <li>• Filter holder is not inserted in the brew head correctly</li> <li>• There are coffee grounds around the filter rim</li> <li>• Too much coffee in the filter</li> <li>• Coffee has been too firmly tamped (pressed)</li> </ul>
<b>The machine is too loud</b>	<ul style="list-style-type: none"> <li>• Water tank is empty</li> <li>• Water tank is not securely in place</li> </ul>
<b>Coffee is too weak or watery</b>	<ul style="list-style-type: none"> <li>• Coffee grind is not fine enough (use coffee grind suitable for espresso machines)</li> </ul>
<b>Coffee is too cold</b>	<ul style="list-style-type: none"> <li>• Machine not pre-heated</li> <li>• Cups not pre-heated</li> <li>• Milk not heated enough (if making a cappuccino or latte)</li> </ul>
<b>No crema</b>	<ul style="list-style-type: none"> <li>• Coffee is not tamped (pressed) firmly enough</li> <li>• Coffee grind is too coarse</li> <li>• Coffee is not fresh</li> </ul>
<b>No steam is generated</b>	<ul style="list-style-type: none"> <li>• Machine is not turned on</li> <li>• Water tank is empty</li> <li>• Selector Control not in ☁ 'STEAM' position</li> <li>• Swivel steam wand is blocked (see Care and cleaning)</li> </ul>
<b>Milk is not foamy after frothing</b>	<ul style="list-style-type: none"> <li>• Not enough steam</li> <li>• Milk is not fresh and cold</li> </ul>

## Coffees to try



### Espresso

Intense and aromatic, an espresso, or short black as it's also known, uses about 7g of ground coffee. It is served in a small cup or glass to a level of approximately 35mm.



### Cappuccino

A cappuccino is very light and almost luke warm. It has one-third espresso, one-third milk and one-third foam. It is traditionally consumed before noon.



### Café latte

Served in a glass, a café latte consists of one-third espresso, topped with steamed milk and about 10mm of foam.



### Macchiato

Traditionally served short, the macchiato is also poured as a long black with a dash of milk or a dollop of foam.



### Long black

A long black is generally served as a double shot of espresso.



### Ristretto

Meaning restricted, a ristretto is an extremely short espresso of approximately 15mm, distinguished by its intense flavour and aftertaste.